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SUGGESTIONS FOR ORGANIZING AND CONDUCTING
PRESSURE COOKER CLINICS

I. Purpose

A pressure cooker clinic is the accumulation of cookers at a central spot for the purpose of inspecting and testing the entire cooker. Also to instruct and demonstrate to the owner how to operate and care for her cooker. To make recommendations for repairs, replacement of parts, and adjustments of working parts.

II. Organization

A. Interested agencies, utility or business organizations, and other groups may formulate plans for conducting the clinic.

B. It is suggested that the cooperation of local merchants and manufacturers who sell pressure cookers and canning equipment should be solicited in ordering repair parts and returning parts for repair and adjustments.

Note - It is desirable to have repair parts on hand or catalogs available.

C. Publicize by newspapers, letters, through utility mailing facilities, radio, and other available sources.

III. Selection of site for conducting clinic

A. School or college home economics laboratory, public service demonstration kitchen, or any area with facilities of two heating units, tables, and water supply.

Note - A supply of hot water is desirable.

1. A table approximately 30" wide x 48" long x 34" high should be provided for each person testing.

2. Arrange tables so that the owner of the cooker may observe and ask questions relative to testing and care of cooker that she does not understand.

B. Centrally located to owners of cookers so that they will make an effort to bring their cookers to the clinic.

1. Make appointments so that a patron can be scheduled to bring a cooker in every 15 minutes.

IV. Instructions to issue to public.

- A. Do not bring racks and insert pans with cooker.
- B. Name and address should be put on both the base of the cooker and the lid.
 1. Use adhesive tape or attach tags to top and bottom of cooker.
 2. China crayon may be used.
- C. The top and bottom of the cooker should be brought for inspection and testing.

V. Personnel

- A. A person to receive and check identification tags, assign numbers, and mark cookers or tags so that the cookers can be tested in the order received. Also to return inspection card and cooker to owner.
- B. A person to assist each testing operator to record information and to fill out inspection cards for patrons giving information regarding their cookers and to assist with the examination, cleaning, and testing.

Note - Three people can test approximately 30-40 cookers per day.

VI. Equipment and supplies for each person testing equipment.

- A. Tools -
 - 2 pair pliers
 - 1 monkey wrench with thin jaws
 - $\frac{1}{2}$ pt. red or orange quick-dry enamel for marking gauges
 - 2 open-end wrenches $\frac{1}{2}$ " x 9/16" (long handled type desirable)
 - 1 artist pencil brush
 - 1 screw driver with 2" bit
 - 1 screw driver with 6" bit
 - Safety matches
 - Canvass gloves
 - 2 hot pan holders

Note - A photograph of the equipment used for pressure cooker clinics may be secured by writing to: CIVILIAN FOOD REQUIREMENTS DIVISION, WAR FOOD ADMINISTRATION, OFFICE OF DISTRIBUTION, 5 SOUTH WABASH AVENUE, CHICAGO 3, ILLINOIS.

- B. Cleaner for aluminum, a household oil, and a grit-free scouring powder or whiting, and a cleaning compound such as used in creameries, condenseries, or fluid milk companies.
- C. Master gauge
 1. A master gauge with 3" to 4" dial with bronze gears and bronze Bourdon tubing. A gauge of this type usually retails at approximately \$11.50, and requires a priority rating.

2. An inspector's type gauge or high quality pressure cooker gear-type gauge may be used for testing. These gauges when constantly used should be checked weekly with a dead weight master gauge, a manometer, or gear-type master gauge.

D. Safety valve.

1. A high quality safety valve with 1/8" stem which releases at approximately 21-22# pressure should be available for use.

E. Device for testing pressure cookers consisting of

1. One 1/8" - 4" pipe nipple.
2. Two 3/8" - 1/4" pipe bushings.
3. One 1/4" pipe T.
4. Two 1/4" - 2" pipe nipples.
5. Two 1/4" elbows.
6. One 1/4" close nipple.
7. One 1/4" shut-off cock.

Note - It may be necessary when testing some manufacturers' gauges to rethread the 1/4" opening of the 3/8" to 1/4" bushing to the maximum 1/4" tap size.

F. Forms (See attached suggested forms)

VII. Method

- A. Inspect base of cooker and lid for cracks, pits, marks, scratches, and corrosion which indicate improper handling, use, and care.

B. Inspect gaskets:

1. For deterioration and foreign material.
2. In some cookers, removable gaskets may be removed and stretched to secure a more satisfactory seal.

Note - Stretch about 3 feet in length. Then wet with soap suds and replace.

3. Examine metal to metal gasket for binding. This may be due to foreign material or the top or bottom is out of shape. Out of shape cookers should be returned to the manufacturer for repair. It is recommended that a thin film of Vaseline be applied to metal gaskets that have been scoured to prevent sticking.

4. Composition gaskets may be dusted with cornstarch or talcum if they tend to stick. Gaskets which have become sticky because of deterioration should be replaced.

C. Place base of cooker on heating unit with approximately two quarts of hot water.

1. Remove safety valve from lid and then screw in the testing device with master gauge and extra safety valve assembled. The gauge may be removed and the testing device installed in the gauge hole. The safety valve should be tested first when using this method or it should be replaced by a tested valve.

D. Check gauge with a master gauge. (Gauge not removed from lid)

1. Check with master gauge at 10 and 15 pounds pressure.

Note - If the gauge is off more than 2# or 3# either way at 10 and 15 pounds pressure, it should be sent to gauge or pressure cooker manufacturer for adjustment or replacement. It may be advisable to loosen gauge for the patron if it is to be returned for repair or correction.

2. Mark on the gauge with fast drying paint the correction in pounds pressure or write the correction on adhesive tape and attach to gauge.
3. It is advisable to impress upon the patron the importance of gauge testing. Show owner how this is done and its importance.

E. Safety valve.

1. Take safety valve apart and clean with a heavy rag and household oil and whiting powder.

a. Inspect spring for broken coils, corrosion, and foreign matter.

b. Clean valve and valve seat.

c. Inspect for pits and wear.

2. Reassemble and check valve for leaks and pressure at which it releases.

Note - Valve should release between 18#-24#.

3. Remove safety valve of testing device and insert safety valve from pressure cooker.

4. Remove testing device and screw in safety valve.

F. Checking gauges (removed from cooker)

Suggestions for organizing and conducting pressure cooker clinics (Continued)

1. Remove gauge from lid of available cooker and install testing device in gauge opening.
2. Place four quarts of hot water in cooker and assemble lid as for processing. Caution: Check water in cooker occasionally when using this method of testing.
3. Place gauge to be tested in opening of shut-off cock. Open shut-off cock, and check gauge with master gauge at 10 and 15 pounds pressure.

Note - If gauge is out of adjustment more than two or three pounds either way at 10 and 15 pounds pressure, it should be returned to the gauge or pressure cooker manufacturer for adjustment or replacement.

4. Mark on gauge with fast-drying paint the correction in pounds pressure or write the correction on adhesive tape and attach to gauge.

G. Checking safety valves when removed from cooker.

1. Clean safety valve as directed under Section E.
2. After pressure cooker gauge has been checked at 15 pounds pressure, close shut-off cock and replace gauge with cleaned safety valve and test.
3. Continue to raise steam pressure and check valve for leaks and pressure at which it releases. Valve should release between 18#-24#.

H. Closing devices.

1. Inspect for missing, worn, broken, and loose parts.

I. Handles and knobs.

1. Tighten all screws.
2. Inspect for stripped screws, broken, missing, and loose parts.
3. If screw holes in wood handles are worn, they may be repaired by inserting a peg of wood (match sticks) into the hole and replacing screw.

J. Safety plug.

1. Inspect for leaks and foreign material which may have been inserted to replace original fusible material.

K. Petcocks and release valves.

Suggestions for organizing and conducting pressure cooker clinics (Continued)

1. Check for leaks, wear, and missing parts.

2. Clean.

Note - It is suggested that all replacement parts be secured from the original manufacturer.

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Date _____

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* Gearing use Code G. Gearless gauge use Code G.L.

